

Food Establishment Inspection Report – City/Town of

Milton

Establishment: <i>Cunningham/Colliat School</i>	Date: <i>11/7/18</i>	Page 1 of 3
Address: <i>44 Edgehill Rd</i>	Time In: <i>1:05 AM</i>	Time out:
Telephone: <i>617-818-1051</i>	Permit No.: <i>060</i>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):
Owner: <i>Milton Public Schools</i>	Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):	
Person-in-charge: <i>Mary Ellen Comer</i>		
Inspector: <i>Erin Egan</i>		

FOOD BORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
Supervision							
1	Person-in-charge present, demonstrates knowledge, and performs duties						
2	Certified Food Protection Manager						
Employee Health							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting						
4	Proper use of restriction and exclusion						
5	Procedures for responding to vomiting and diarrheal events						
Good Hygienic Practices							
6	Proper eating, tasting, drinking, or tobacco use						
7	No discharge from eyes, nose, and mouth						
Preventing Contamination by Hands							
8	Hands clean & properly washed						
9	No bare hand contact with ready-to-eat food						
10	Adequate handwashing sinks properly supplied and accessible						
Approved Source							
11	Food obtained from approved source						
12	Food received at proper temperature						
13	Food received in good condition, safe, & unadulterated						
14	Required records available: shellstock tags, parasite destruction						

Compliance Status		IN	OUT	N/A	N/O	COS	R
Protection from Contamination							
15	Food separated and protected						
16	Food-contact surfaces; cleaned & sanitized						
17	Proper disposition of returned, previously served, reconditioned & unsafe food						
Time/Temperature Control for Safety							
18	Proper cooking time & temperatures						
19	Proper reheating procedures for hot holding						
20	Proper cooling time and temperature						
21	Proper hot holding temperature						
22	Proper cold holding temperature						
23	Proper date marking and disposition						
24	Time as a Public Health Control						
Consumer Advisory							
25	Consumer advisory provided for raw / undercooked food						
Highly Susceptible Populations							
26	Pasteurized foods used; prohibited foods not offered						
Food/Color Additives and Toxic Substances							
27	Food additives; approved & properly used						
28	Toxic substances properly identified, stored & used						
Conformance with Approved Procedures							
29	Compliance with variance / specialized process / HACCP Plan						

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Date of Reinspection: Discussion with Person-in-Charge: *yes*

Signature of Person-in-Charge: *Mary Ellen Comer* Date: *11/7/18*
 Signature of Inspector: *Erin Egan* Date: *11/7/18*

Food Establishment Inspection Report – City/Town of Milton

Establishment: Cunningham/Collicott School

Date: 11/7/18

Page 3 of 3

Temperature Observations			
Item / Location	Temp (°F)	Item / Location	Temp (°F)
Handsocks all	>160	Pasta	150
Ref	40	Sauce	155
Milk	39	Meatballs	180
		Walk in freezer	0
		Walk in ref	35
		Freezer	1

Observations and/or Corrective Actions			
Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code			
Item Number	Section of Code	Description of Violation	Date to Correct By
		Everything looks great!	
		mcomer@miltonpublicschools.org	
		Sanitizer 200 PPM	
		Dishwasher >160°F	
		Hooks cleaned August 2018	
		Trash outside looks good	
		Dry storage looks good	
		Dobbie out today, Mary Ellen is PIC	

Signature of Person-In-Charge: Mary Ellen Comer

Signature of Inspector: D. Ingram

Date: 11/7/18

Date: 11/7/18

SFS Of New England, Inc.

checked receiving

P.O. Box 600, Hubbardston, MA 01452 Telephone: (413) 478-8013 Fax: (978) 334-0324

SITE VISIT REPORT

Site: Cummins Inc. - Williston

Food Safety & Sanitation Procedures
Left-Side "✓" Acceptable / Right-Side "✓" Unacceptable

District: Williston

Properly Washing, Rinsing & Sanitizing	✓	Employee Presentation	✓	Food Temperature Chart	✓
Glass and Stainless Appearance	✓	Proper Hand Washing	✓	Equipment Temperature Chart	✓
Ovens and Cook Surfaces Appearance	✓	Proper Glove Usage	✓	Holding Temperature Chart	✓
Serving Line Appearance	✓	Hair Restraints	✓	Dishwasher Temperature Chart	✓
Sinks and Food Prep Area Appearance	✓ <i>can open</i>	Proper Storage of Food & Supplies	✓ <i>few boxes on floor</i>	Thermometer Calibration	✓
Dish Room and Chemical Storage	✓	Sanitizer Bucket Appearance	✓ <i>in fridge</i>	Cooling Log	✓
Proper Mixing and Usage	✓	Hand Sink(s) Appearance	✓	Sanitizer Log	✓
Sanitizer Strength		SDS Readily Available	✓	Receiving Log / Milk Invoices	✓ <i>on production</i>
Buckets	✓	Floors	✓ <i>OK</i>	Training Records / Self-inspections	✓
Bottles	✓	Walk-in Organization	✓ <i>OK</i>	Receiving/Dumpster Area	✓ <i>good</i>
Sink(s)	✓				

(Check all boxes that apply)

Training & Site Visit Comments

- ☐ MSDS ☐ Mixing ☐ HACCP ☐ OSHA
☐ Wash / Rinse / Sanitize ☐ Usage ☐ Cleaning Procedure ☐ Other (Explain Below)

Training Module: _____

Employees Trained:

Reviewed and plan on addressing hazardous chemicals by June 1st.
 Comments: *Kim, Gary, Mary & Sandy. Reviewed and plan on addressing hazardous chemicals by June 1st.*
one on the electric can opener - I cleaned it today - it needed it
Checked delivery area for food - found it intact - good

Date

3/28/11

SFS of New England Service Technician

Asked Mary for test cool

Site Supervisor

Mary Ellen Comer

Food Establishment Inspection Report – City/Town of

Milton

Establishment: <u>Curry College Bookstore</u>	Date: <u>11/5/2018</u>	Page 1 of <u>3</u>
Address: <u>1071 Blue Hill Ave</u>	Time In: <u>3 PM</u>	Time out:
Telephone: <u>617-733-2322</u>	Permit No.: <u>061</u>	
Owner: <u>Curry College</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):	<u>0</u>
Person-in-charge: <u>Liam Tremlett (Erin is Manager)</u>	Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):	
Inspector: <u>Erin Seaman</u>		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = In compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
Supervision							
1	Person-in-charge present, demonstrates knowledge, and performs duties						
2	Certified Food Protection Manager						
Employee Health							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting						
4	Proper use of restriction and exclusion						
5	Procedures for responding to vomiting and diarrheal events						
Good Hygienic Practices							
6	Proper eating, tasting, drinking, or tobacco use						
7	No discharge from eyes, nose, and mouth						
Preventing Contamination by Hands							
8	Hands clean & properly washed						
9	No bare hand contact with ready-to-eat food						
10	Adequate handwashing sinks properly supplied and accessible						
Approved Source							
11	Food obtained from approved source						
12	Food received at proper temperature						
13	Food received in good condition, safe, & unadulterated						
14	Required records available: shellstock tags, parasite destruction						

Compliance Status		IN	OUT	N/A	N/O	COS	R
Protection from Contamination							
15	Food separated and protected						
16	Food-contact surfaces; cleaned & sanitized						
17	Proper disposition of returned, previously served, reconditioned & unsafe food						
Time/Temperature Control for Safety							
18	Proper cooking time & temperatures						
19	Proper reheating procedures for hot holding						
20	Proper cooling time and temperature						
21	Proper hot holding temperature						
22	Proper cold holding temperature						
23	Proper date marking and disposition						
24	Time as a Public Health Control						
Consumer Advisory							
25	Consumer advisory provided for raw / undercooked food						
Highly Susceptible Populations							
26	Pasteurized foods used; prohibited foods not offered						
Food/Color Additives and Toxic Substances							
27	Food additives: approved & properly used						
28	Toxic substances properly identified, stored & used						
Conformance with Approved Procedures							
29	Compliance with variance / specialized process / HACCP Plan						

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Date of Reinspection: Discussion with Person-in-Charge:

Signature of Person-in-Charge: <u>[Signature]</u>	Date: <u>11/5/18</u>
Signature of Inspector: <u>[Signature]</u>	Date: <u>11/5/18</u>

Food Establishment Inspection Report – City/Town of Milton

Establishment: Curry College, Berkeley

Date: 11/5/18

Page 3 of 3

Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
		Ref	40		

Observations and/or Corrective Actions
<p>1. The contractor shall be responsible for obtaining all necessary permits and approvals from the relevant authorities.</p> <p>2. The contractor shall ensure that all work is carried out in accordance with the approved plans and specifications.</p> <p>3. The contractor shall maintain a safe and secure work environment at all times.</p> <p>4. The contractor shall provide adequate training and supervision for all personnel involved in the work.</p> <p>5. The contractor shall ensure that all materials and equipment are of high quality and suitable for the intended purpose.</p> <p>6. The contractor shall ensure that all work is completed within the agreed time frame and budget.</p> <p>7. The contractor shall provide regular progress reports to the client.</p> <p>8. The contractor shall ensure that all work is carried out in a professional and courteous manner.</p> <p>9. The contractor shall ensure that all work is carried out in a safe and secure manner.</p> <p>10. The contractor shall ensure that all work is carried out in a timely and efficient manner.</p>

Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code

Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code			
Item Number	Section of Code	Description of Violation	Date to Correct By
105 cmc	500.006 (4)	Expired soups removed from shelf (exp 10/30/18)	COS
Labeling	requirements		

Signature of Person-in-Charge _____

Signature of Inspector: _____

Date: 1/5/18

Date: 11/5/18

Food Establishment Inspection Report – City/Town of Milford

Establishment: <u>Curry College Global Market</u>	Date: <u>10/30/18</u>	Page 1 of <u>3</u>
Address: <u>107-1 Bide Hill Avenue</u>	Time in: <u>2:10 PM</u>	Time out:
Telephone: <u>617 353 2256</u>	Permit No.: <u>063</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>0</u>
Owner: <u>Curry College / Sodexo</u>		Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):
Person-in-charge: <u>Chris Alger</u>		
Inspector: <u>Erica Egan</u>		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS		
IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation		

Compliance Status		IN	OUT	N/A	N/O	COS	R
Supervision							
1	Person-in-charge present, demonstrates knowledge, and performs duties						
2	Certified Food Protection Manager						
Employee Health							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting						
4	Proper use of restriction and exclusion						
5	Procedures for responding to vomiting and diarrheal events						
Good Hygienic Practices							
6	Proper eating, tasting, drinking, or tobacco use						
7	No discharge from eyes, nose, and mouth						
Preventing Contamination by Hands							
8	Hands clean & properly washed						
9	No bare hand contact with ready-to-eat food						
10	Adequate handwashing sinks properly supplied and accessible						
Approved Source							
11	Food obtained from approved source						
12	Food received at proper temperature						
13	Food received in good condition, safe, & unadulterated						
14	Required records available: shellstock tags, parasite destruction						

Compliance Status		IN	OUT	N/A	N/O	COS	R
Protection from Contamination							
15	Food separated and protected						
16	Food-contact surfaces; cleaned & sanitized						
17	Proper disposition of returned, previously served, reconditioned & unsafe food						
Time/Temperature Control for Safety							
18	Proper cooking time & temperatures						
19	Proper reheating procedures for hot holding						
20	Proper cooling time and temperature						
21	Proper hot holding temperature						
22	Proper cold holding temperature						
23	Proper date marking and disposition						
24	Time as a Public Health Control						
Consumer Advisory							
25	Consumer advisory provided for raw / undercooked food						
Highly Susceptible Populations							
26	Pasteurized foods used; prohibited foods not offered						
Food/Color Additives and Toxic Substances							
27	Food additives; approved & properly used						
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Conformance with Approved Procedures							
29	Compliance with variance / specialized process / HACCP Plan						

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Date of Reinspection: _____ Discussion with Person-in-Charge: _____

Signature of Person-in-Charge: <u>[Signature]</u>	Date: <u>10/30/18</u>
Signature of Inspector: <u>[Signature]</u>	Date: <u>10/30/18</u>

MDPH report form – 10/5/16 version

Food Establishment Inspection Report – City/Town of

Milton

Establishment: Curry College Global Food


Date: 10/30/18

Page 3 of 3

Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
Hummers	38	Walk in	40	Freezer	0
Ref	38	Hard boiled eggs	41	Freezer	-4
	120	Milk cooler	39	Alfredo	135
Hot water	130	Potato Salad	39	Walk in freezer	5
Alfredo 155	120	Ref	38, 39, 38		

Observations and/or Corrective Actions

Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code

Item Number	Section of Code	Description of Violation	Date to Correct By
55	6-501.13	Floor in dry storage needs cleaning	
55	6-501.13	Floor in large walk in needs cleaning refrigerator	
35	6-501.111	Fruit flies - Waltham pest control is treating	
		Notified PIC about biohazard kit	
		 Dishwasher	
		Hoods look good, done on schedule based on what is prepared there	
		Dumpsters look good	
		Sanitizer 200 PPM	
		Ice cream area looks good	
		Employee Illness policy in place w/ HACCP Plan	
		Ecosene imparts also	
		Microwave does soft serv reports	

Signature of Person-in-Charge:

Signature of Inspector:

Date: 10/30/18

Date: 10/30/18

Food Establishment Inspection Report – City/Town of Whitton

Establishment: <u>Kennedy Snack Bar Curry College</u>	Date: <u>11/5/18</u>	Page 1 of <u>3</u>
Address: <u>1071 Blue Hill Ave</u>	Time In: <u>2:15</u>	Time out:
Telephone: <u>617-333-2256</u>	Permit No.: <u>065</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>0</u>
Owner: <u>Curry College / Sodexo</u>	Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):	
Person-in-charge: <u>Frank Whooten / Chris Algen</u>		
Inspector: <u>Erin Egan</u>		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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Compliance Status		IN	OUT	N/A	N/O	COS	R
Supervision							
1	Person-in-charge present, demonstrates knowledge, and performs duties						
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Employee Health							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting						
4	Proper use of restriction and exclusion						
5	Procedures for responding to vomiting and diarrheal events						
Good Hygienic Practices							
6	Proper eating, tasting, drinking, or tobacco use						
7	No discharge from eyes, nose, and mouth						
Preventing Contamination by Hands							
8	Hands clean & properly washed						
9	No bare hand contact with ready-to-eat food						
10	Adequate handwashing sinks properly supplied and accessible						
Approved Source							
11	Food obtained from approved source						
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Compliance Status		IN	OUT	N/A	N/O	COS	R
Protection from Contamination							
15	Food separated and protected						
16	Food-contact surfaces; cleaned & sanitized						
17	Proper disposition of returned, previously served, reconditioned & unsafe food						
Time/Temperature Control for Safety							
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23	Proper date marking and disposition						
24	Time as a Public Health Control						
Consumer Advisory							
25	Consumer advisory provided for raw / undercooked food						
Highly Susceptible Populations							
26	Pasteurized foods used; prohibited foods not offered						
Food/Color Additives and Toxic Substances							
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Conformance with Approved Procedures							
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Date of Reinspection: _____ Discussion with Person-In-Charge: _____

Signature of Person-In-Charge: Frank Whooten Date: _____

Signature of Inspector: Erin Egan Date: 11/5/18

MDPH report form – 10/5/18 version

Food Establishment Inspection Report – City/Town of Whiston

Establishment: Kennedy-Gunn College

Date: 11/5/18

Page 3 of 3

Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
Hand sink	102	Ref	38	Freezer	6
		Soup	151	Ref	35
		Ref	38	Ref	38

Observations and/or Corrective Actions

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Item Number	Section of Code	Description of Violation	Date to Correct By
		Everything looks great!	
		Sanitizer 200 PPM	
		Will need test strips for next time & w/ new code for sanitizer	

Signature of Person-In-Charge: Brian Wharton

Date:

Signature of Inspector: Megan

Date: 11/5/18

Food Establishment Inspection Report – City/Town of

Milton

Establishment: <u>Learning Commons Cafe - Curry College</u>	Date: <u>8/22/19</u>	Page 1 of <u>3</u>
Address: <u>866 Brush Hill Rd.</u>	Time In: <u>11:00 am</u>	Time out: <u>11:50 am</u>
Telephone: <u>617-333-2318</u>	Permit No.:	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>0</u>
Owner: <u>Sodexo Operation LLC / Curry College</u>		Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>0</u>
Person-in-charge: <u>Keith Neal</u>		
Inspector: <u>Laura DelleChiaie</u>		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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Date of Reinspection: Discussion with Person-in-Charge:

Signature of Person-in-Charge: [Signature] Date: 8/22/19

Signature of Inspector: Laura DelleChiaie Date: 8/22/19

Food Establishment Inspection Report – City/Town of Milton

Establishment:

Date: 8/22/19

Page 3 of 4

Temperature Observations:					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)

Observations and/or Corrective Actions:			
Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code			
Item Number	Section of Code	Description of Violation	Date to Correct By
		Handwashing sinks: 115°F → behind service station 102°F → in prep room prep sink/dump sink → 116°F	
		hook for ice scoop so it doesn't sit in ice (back of house)	
		Sanitizer: quat: 200 ppm	
		refrigerator units (back of house) → 33°F → good!	
		refrigerator units (back of house) → 35°F → good.	
		reach in refrigerator (back of house) → 38-40°F → good	
		lights have protective shielding	
		doors are self-closing	
		manufacturer's sanitizer range: 150-400	
		prep unit → 33/34°F → good!	
		prep unit → underneath storage → 37°F good	

Signature: [Signature]

Signature of Inspector:

Date: 8/22/19

Date:

Food Establishment Inspection Report – City/Town of Milton

Establishment: <u>Smart Market Curry College</u>	Date: <u>11/5/18</u>	Page 1 of 3
Address: <u>1071 Blue Hill Ave</u>	Time In: <u>2:30</u>	Time out:
Telephone: <u>617-333-2310</u>	Permit No.: <u>064</u>	
Owner: <u>Curry College / Sodexo</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):	
Person-in-charge: <u>Wanda Siczak / Chris Alger</u>	Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):	
Inspector: <u>Erin Egan</u>		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = In compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
Supervision							
1	Person-in-charge present, demonstrates knowledge, and performs duties						
2	Certified Food Protection Manager						
Employee Health							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting						
4	Proper use of restriction and exclusion						
5	Procedures for responding to vomiting and diarrheal events						
Good Hygienic Practices							
6	Proper eating, tasting, drinking, or tobacco use						
7	No discharge from eyes, nose, and mouth						
Preventing Contamination by Hands							
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9	No bare hand contact with ready-to-eat food						
10	Adequate handwashing sinks properly supplied and accessible						
Approved Source							
11	Food obtained from approved source						
12	Food received at proper temperature						
13	Food received in good condition, safe, & unadulterated						
14	Required records available: shellstock tags, parasite destruction						

Compliance Status		IN	OUT	N/A	N/O	COS	R
Protection from Contamination							
15	Food separated and protected						
16	Food-contact surfaces; cleaned & sanitized						
17	Proper disposition of returned, previously served, reconditioned & unsafe food						
Time/Temperature Control for Safety							
18	Proper cooking time & temperatures						
19	Proper reheating procedures for hot holding						
20	Proper cooling time and temperature						
21	Proper hot holding temperature						
22	Proper cold holding temperature						
23	Proper date marking and disposition						
24	Time as a Public Health Control						
Consumer Advisory							
25	Consumer advisory provided for raw / undercooked food						
Highly Susceptible Populations							
26	Pasteurized foods used; prohibited foods not offered						
Food/Color Additives and Toxic Substances							
27	Food additives: approved & properly used						
28	Toxic substances properly identified, stored & used						
Conformance with Approved Procedures							
29	Compliance with variance / specialized process / HACCP Plan						

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Date of Reinspection: _____ Discussion with Person-in-Charge: _____

Signature of Person-in-Charge: Wanda Siczak Date: 11.05.18
 Signature of Inspector: Erin Egan Date: 11/5/18

MDPH report form – 10/5/16 version

Food Establishment Inspection Report – City/Town of Milton

Establishment: Smart Market

Date: 11/5/18

Page 3 of 3

Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
		Ref	38		
		Freezer	0	Hand Sink	100
				(in ladies room)	

Observations and/or Corrective Actions			
Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code			
Item Number	Section of Code	Description of Violation	Date to Correct By
		Sanitizer 200 PPM	
105 cm	590.009 G2-B	Breads & muffins may need allergen awareness statement (They're pre-packaged & self-service - should have warning for consumers regarding allergens)	
		notice on menu boards	

Signature of Person-in-Charge: [Signature]

Signature of Inspector: [Signature]

Date: 11.05.18

Date: 11/5/18

Food Establishment Inspection Report – City/Town of Milton

Establishment: <u>Fontbonne Academy</u>	Date: <u>11/20/18</u>	Page 1 of <u>3</u>
Address: <u>930 Brook Rd</u>	Time in: <u>11:25 AM</u>	Time out:
Telephone: <u>617-696-3244</u>	Permit No.: <u>066</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>1 COS</u>
Owner: <u>Fontbonne Academy</u>		
Person-in-charge: <u>Paula Pyner</u>	Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):	
Inspector: <u>Erin Egan</u>		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
Supervision							
1	Person-in-charge present, demonstrates knowledge, and performs duties						
2	Certified Food Protection Manager						
Employee Health							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting						
4	Proper use of restriction and exclusion						
5	Procedures for responding to vomiting and diarrhea events						
Good Hygienic Practices							
6	Proper eating, tasting, drinking, or tobacco use						
7	No discharge from eyes, nose, and mouth						
Preventing Contamination by Hands							
8	Hands clean & properly washed						
9	No bare hand contact with ready-to-eat food						
10	Adequate handwashing sinks properly supplied and accessible						
Approved Source							
11	Food obtained from approved source						
12	Food received at proper temperature						
13	Food received in good condition, safe, & unadulterated						
14	Required records available: shellstock tags, parasite destruction						

Compliance Status		IN	OUT	N/A	N/O	COS	R
Protection from Contamination							
15	Food separated and protected						
16	Food-contact surfaces; cleaned & sanitized						
17	Proper disposition of returned, previously served, reconditioned & unsafe food						
Time/Temperature Control for Safety							
18	Proper cooking time & temperatures						
19	Proper reheating procedures for hot holding						
20	Proper cooling time and temperature						
21	Proper hot holding temperature						
22	Proper cold holding temperature						
23	Proper date marking and disposition						
24	Time as a Public Health Control						
Consumer Advisory							
25	Consumer advisory provided for raw / undercooked food						
Highly Susceptible Populations							
26	Pasteurized foods used; prohibited foods not offered						
Food/Color Additives and Toxic Substances							
27	Food additives: approved & properly used						
28	Toxic substances properly identified, stored & used						
Conformance with Approved Procedures							
29	Compliance with variance / specialized process / HACCP Plan						

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Date of Reinspection: Discussion with Person-In-Charge:

Signature of Person-In-Charge:

Date: 11/20/18

Signature of Inspector:

Date: 11/20/18

Food Establishment Inspection Report – City/Town of Milton

Establishment: Paulanne Academy

Date: 1/20/18

Page 3 of 3

Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
Sandwiches Ref	38	Soup	150	Ref	35
Produce Ref	30	Freezers	0-5	Freezer	0
Milk cooler	40	Tuna	39	Hand sink	102
		Rice	150	Cheese	40
				Chicken	145

Observations and/or Corrective Actions			
Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code			
Item Number	Section of Code	Description of Violation	Date to Correct By
56	6-501.110	Please keep personal items separate from food in dry storage area	
10	5-204.11	Try to keep hand sink more accessible (keep door closed so sink is not blocked off)	
		<p>paulavenezkyrner@gmail.com</p> <p>Dry Storage looks good</p> <p>Check w/ Tom to find out when lunches were cleaned</p> <p>Cooking not made w/ gluten or nuts (self service)</p> <p>Temp logs good</p> <p>Sanitizer 200 PPM</p> <p>Bob in Kitchen was also (Cooky transferred) (Robert Dabry - Servsafe exp 1/30/22)</p>	

Signature of Person-In-Charge:

Signature of Inspector:

Date:

Date: 1/20/18

Food Establishment Inspection Report – City/Town of Milton

Establishment: <u>Glover School</u>	Date: <u>11/28/18</u>	Page 1 of <u>3</u>
Address: <u>255 Canton Ave</u>	Time in: <u>10:35 AM</u>	Time out: _____
Telephone: <u>617-898-1051</u>	Permit No.: <u>067</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): _____
Owner: <u>Milton Public Schools / Jackie Morgan</u>	Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): _____	
Person-in-charge: <u>Jayne Fitzgerald</u>		
Inspector: <u>Elin Egan</u>		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
Supervision							
1	Person-in-charge present, demonstrates knowledge, and performs duties						
2	Certified Food Protection Manager						
Employee Health							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting						
4	Proper use of restriction and exclusion						
5	Procedures for responding to vomiting and diarrheal events						
Good Hygienic Practices							
6	Proper eating, tasting, drinking, or tobacco use						
7	No discharge from eyes, nose, and mouth						
Preventing Contamination by Hands							
8	Hands clean & properly washed						
9	No bare hand contact with ready-to-eat food						
10	Adequate handwashing sinks properly supplied and accessible						
Approved Source							
11	Food obtained from approved source						
12	Food received at proper temperature						
13	Food received in good condition, safe, & unadulterated						
14	Required records available: shellstock tags, parasite destruction						

Compliance Status		IN	OUT	N/A	N/O	COS	R
Protection from Contamination							
15	Food separated and protected						
16	Food-contact surfaces; cleaned & sanitized						
17	Proper disposition of returned, previously served, reconditioned & unsafe food						
Time/Temperature Control for Safety							
18	Proper cooking time & temperatures						
19	Proper reheating procedures for hot holding						
20	Proper cooling time and temperature						
21	Proper hot holding temperature						
22	Proper cold holding temperature						
23	Proper date marking and disposition						
24	Time as a Public Health Control						
Consumer Advisory							
25	Consumer advisory provided for raw / undercooked food						
Highly Susceptible Populations							
26	Pasteurized foods used; prohibited foods not offered						
Food/Color Additives and Toxic Substances							
27	Food additives: approved & properly used						
28	Toxic substances properly identified, stored & used						
Conformance with Approved Procedures							
29	Compliance with variance / specialized process / HACCP Plan						

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Date of Reinspection: _____ Discussion with Person-in-Charge: _____

Signature of Person-in-Charge: _____

Date: _____

Signature of Inspector: _____

Date: 11/28/18

Food Establishment Inspection Report – City/Town of

Milford

Establishment: Glover School

Date: 11/28/18 Page 3 of 3

Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
Hand Sinks 100, 102, 111	100	Walk in cooler	0		
Milk cooler	35	Walk in ref	37		
		Broccoli	155, 154		

Observations and/or Corrective Actions

Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code

Item Number	Section of Code	Description of Violation	Date to Correct By
		Everything looks great!	
		Sanitizer 200 PPM	
		Hands cleaned in August 2018	
		Temp logs & Sanitizer logs look good	
		Dry storage looks good	
		New PIC Jayne Fitzgerald	

Signature of Person-In-Charge

Signature of Inspector:

Date:

Date: 11/28/18

SFS Of New England, Inc.

P.O. Box 600, Hubbardston, MA 01452 Telephone: (413) 478-8013 Fax: (978) 334-0324

SITE VISIT REPORT

Site: <u>Colony</u>		Food Safety & Sanitation Procedures Left-Side "✓" Acceptable / Right-Side "✓" Unacceptable		District: <u>Milton</u>
Properly Washing, Rinsing & Sanitizing	✓	Employee Presentation	✓	Food Temperature Chart
Glass and Stainless Appearance	✓	Proper Hand Washing	✓	Equipment Temperature Chart
Ovens and Cook Surfaces Appearance	✓	Proper Glove Usage	✓	Holding Temperature Chart
Serving Line Appearance	✓	Hair Restraints	✓	Dishwasher Temperature Chart
Sinks and Food Prep Area Appearance	<u>clean drawn</u>	Proper Storage of Food & Supplies	<u>can see</u>	Thermometer Calibration
Dish Room and Chemical Storage	✓	Sanitizer Bucket Appearance	<u>dated</u>	Cooling Log
Proper Mixing and Usage	✓	Hand Sink(s) Appearance	✓	Sanitizer Log
Sanitizer Strength	Buckets	SDS Readily Available	<u>most updated</u>	Receiving Log / Milk Invoices
	Bottles	Floors	<u>OK</u>	Training Records / Self-inspections
	Sink(s)	Walk-in Organization	<u>good</u>	Receiving/Dumpster Area

(Check all boxes that apply)

- ☐ MSDS
☐ Wash / Rinse / Sanitize

- ☐ Mixing
☐ Usage

- ☐ HACCP
☐ Cleaning Procedure

- ☐ OSHA
☐ Other (Explain Below)

Training Module: broken glass

Employees Trained:

Comments: New OSHA plan on addressing hazardous chemicals - Reviewed with Jayne, Sequoia, Sheela & Donna - updated SDS, changed wash sticks on 3 bay sink. Checked logs, good - BUT calibration is not recorded - I checked / recorded it. Replaced broken sprayer.

Date: 3.22.19

Susan M. M.
SFS of New England Service Technician

Supervisor
Site Supervisor

W/ Jayne & Sequoia - Please clean / organize your universal work station

SFS Of New England, Inc.

P.O. Box 600, Hubbardston, MA 01452 Telephone: (413) 478-8013

Fax: (978) 334-0324

Asked for a test cool w/ Sequoia

SITE VISIT REPORT

Site: <u>Glenn</u>		Food Safety & Sanitation Procedures Left-Side "✓" Acceptable / Right-Side "✓" Unacceptable		District: <u>Milton</u>
Properly Washing, Rinsing & Sanitizing	<input checked="" type="checkbox"/>	Employee Presentation	<input checked="" type="checkbox"/>	Food Temperature Chart
Glass and Stainless Appearance	<input checked="" type="checkbox"/>	Proper Hand Washing	<input checked="" type="checkbox"/>	Equipment Temperature Chart
Ovens and Cook Surfaces Appearance	<input checked="" type="checkbox"/>	Proper Glove Usage	<input checked="" type="checkbox"/>	Holding Temperature Chart
Serving Line Appearance	<input checked="" type="checkbox"/>	Hair Restraints	<input checked="" type="checkbox"/> <i>putted back</i>	Dishwasher Temperature Chart
Sinks and Food Prep Area Appearance	<input checked="" type="checkbox"/>	Proper Storage of Food & Supplies	<input checked="" type="checkbox"/>	Thermometer Calibration
Dish Room and Chemical Storage	<input checked="" type="checkbox"/>	Sanitizer Bucket Appearance	<input checked="" type="checkbox"/>	Cooling Log
Proper Mixing and Usage	<input checked="" type="checkbox"/>	Hand Sink(s) Appearance	<input checked="" type="checkbox"/>	Sanitizer Log
Sanitizer Strength	Buckets <input checked="" type="checkbox"/>	SDS Readily Available	<input checked="" type="checkbox"/>	Receiving Log / Milk Invoices
	Bottles <input checked="" type="checkbox"/> <i>7250</i>	Floors	<input checked="" type="checkbox"/> <i>OK</i>	Training Records / Self-Inspections
	Sink(s) <input checked="" type="checkbox"/>	Walk-in Organization	<input checked="" type="checkbox"/> <i>good</i>	Receiving/Dumpster Area

(Check all boxes that apply)

Training & Site Visit Comments

- | | | | | |
|--|---------------------------------|---|--|------------------------|
| <input type="checkbox"/> MSDS | <input type="checkbox"/> Mixing | <input type="checkbox"/> HACCP | <input type="checkbox"/> OSHA | Training Module: _____ |
| <input type="checkbox"/> Wash / Rinse / Sanitize | <input type="checkbox"/> Usage | <input type="checkbox"/> Cleaning Procedure | <input type="checkbox"/> Other (Explain Below) | |

Employees Trained:

Comments: *Reminded Jayne to make sure thermometers are checked / documented weekly - I checked them today & left an ice cube tray in the freezer w/ Jayne make sure to complete a test cool of hot food before the end of the school year.*

Date 5/1/19

Suzanne Martin
SFS of New England Service Technician

Jayne
Site Supervisor

Food Establishment Inspection Report – City/Town of Milton

Establishment: <u>Milton Academy Bookstore</u>	Date: <u>10/17/18</u>	Page 1 of <u>3</u>
Address: <u>170 Centre St</u>	Time In: <u>9:30 AM</u>	Time out:
Telephone: <u>617-898-2110</u>	Permit No.: <u>068</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>0</u>
Owner: <u>Barnes & Noble / Milton Academy</u>		Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>0</u>
Person-in-charge: <u>Kevin Mullins</u>		
Inspector: <u>Erin Egan</u>		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
Supervision							
1	Person-in-charge present, demonstrates knowledge, and performs duties						
2	Certified Food Protection Manager						
Employee Health							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting						
4	Proper use of restriction and exclusion						
5	Procedures for responding to vomiting and diarrheal events						
Good Hygienic Practices							
6	Proper eating, tasting, drinking, or tobacco use						
7	No discharge from eyes, nose, and mouth						
Preventing Contamination by Hands							
8	Hands clean & properly washed						
9	No bare hand contact with ready-to-eat food						
10	Adequate handwashing sinks properly supplied and accessible						
Approved Source							
11	Food obtained from approved source						
12	Food received at proper temperature						
13	Food received in good condition, safe, & unadulterated						
14	Required records available: shellstock tags, parasite destruction						

Compliance Status		IN	OUT	N/A	N/O	COS	R
Protection from Contamination							
15	Food separated and protected						
16	Food-contact surfaces; cleaned & sanitized						
17	Proper disposition of returned, previously served, reconditioned & unsafe food						
Time/Temperature Control for Safety							
18	Proper cooking time & temperatures						
19	Proper reheating procedures for hot holding						
20	Proper cooling time and temperature						
21	Proper hot holding temperature						
22	Proper cold holding temperature						
23	Proper date marking and disposition						
24	Time as a Public Health Control						
Consumer Advisory							
25	Consumer advisory provided for raw / undercooked food						
Highly Susceptible Populations							
26	Pasteurized foods used; prohibited foods not offered						
Food/Color Additives and Toxic Substances							
27	Food additives: approved & properly used						
28	Toxic substances properly identified, stored & used						
Conformance with Approved Procedures							
29	Compliance with variance / specialized process / HACCP Plan						

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Date of Reinspection:	Discussion with Person-in-Charge:
-----------------------	-----------------------------------

Signature of Person-in-Charge: <u>Kevin Mullins</u>	Date: <u>10/17/18</u>
Signature of Inspector: <u>Erin Egan</u>	Date: <u>10/17/18</u>

MDPH report form – 10/5/18 version

Establishment: Hilton Academy Bookstore Date: 10/17/18 Page 3 of 3

Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
		Ref	35	Freezer	-7
		Ref	40		

Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code

Item Number	Section of Code	Description of Violation	Date to Correct By
		Everything looks great!	
		Mostly non-TCS food items	
		Barnes & Noble	
		Kevin - MARINS @ MILTON.EDU.	

Signature of Person-in-Charge

Signature of Inspector: _____

Date:

Date: _____

MDPH report form - 10/5/18 wvx

Food Establishment Inspection Report – City/Town of Milton

Establishment: <u>Milton Academy 2 Pitt</u>	Date: <u>11/29/18</u>	Page 1 of <u>3</u>
Address: <u>170 Centre St</u>	Time in: <u>11:25AM</u>	Time out:
Telephone: <u>617-818-2350</u>	Permit No.: <u>064</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>2(COS)</u>
Owner: <u>SAGE Dining/Milton Academy</u>	Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):	
Person-in-charge: <u>John (Jack) Delisle (Jean Director)</u>		
Inspector: <u>Erin Egan</u>		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Supervision						
1 Person-in-charge present, demonstrates knowledge, and performs duties						
2 Certified Food Protection Manager						
Employee Health						
3 Management, food employee and conditional employee; knowledge, responsibilities and reporting						
4 Proper use of restriction and exclusion						
5 Procedures for responding to vomiting and diarrheal events						
Good Hygienic Practices						
6 Proper eating, tasting, drinking, or tobacco use						
7 No discharge from eyes, nose, and mouth						
Preventing Contamination by Hands						
8 Hands clean & properly washed						
9 No bare hand contact with ready-to-eat food						
10 Adequate handwashing sinks properly supplied and accessible						
Approved Source						
11 Food obtained from approved source						
12 Food received at proper temperature						
13 Food received in good condition, safe, & unadulterated						
14 Required records available: shellstock tags, parasite destruction						

Compliance Status	IN	OUT	N/A	N/O	COS	R
Protection from Contamination						
15 Food separated and protected						
16 Food-contact surfaces; cleaned & sanitized						
17 Proper disposition of returned, previously served, reconditioned & unsafe food						
Time/Temperature Control for Safety						
18 Proper cooking time & temperatures						
19 Proper reheating procedures for hot holding						
20 Proper cooling time and temperature						
21 Proper hot holding temperature						
22 Proper cold holding temperature						
23 Proper date marking and disposition						
24 Time as a Public Health Control						
Consumer Advisory						
25 Consumer advisory provided for raw / undercooked food						
Highly Susceptible Populations						
26 Pasteurized foods used; prohibited foods not offered						
Food/Color Additives and Toxic Substances						
27 Food additives: approved & properly used						
28 Toxic substances properly identified, stored & used						
Conformance with Approved Procedures						
29 Compliance with variance / specialized process / HACCP Plan						

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Date of Reinspection: N/A Discussion with Person-in-Charge:

Signature of Person-in-Charge: [Signature] Date: 11/29/18
 Signature of Inspector: [Signature] Date: 11/29/18

Nickson

Maths Academy 21st

11/29/18

Page 3 of 3

Temperature Observations

Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code

TEMP THERMOLABEL®

Diswasher $> 160^{\circ}\text{F}$

1919

11/29/18

Einigen

172/10

Food Establishment Inspection Report – City/Town of Milton

Establishment: <u>Milton Academy Forbes</u>	Date: <u>10/17/18</u>	Page 1 of <u>3</u>
Address: <u>70 Centre St</u>	Time in: <u>9:45 AM</u>	Time out: <u>11</u>
Telephone: <u>617-898-1798</u>	Permit No.: <u>053</u>	
Owner: <u>Sage Dining / Milton Academy</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):	<u>4</u>
Person-in-charge: <u>Jenn Herndon</u>	Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):	<u>0</u>
Inspector: <u>Erin Egan</u>		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = In compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Supervision						
1 Person-in-charge present, demonstrates knowledge, and performs duties						
2 Certified Food Protection Manager						
Employee Health						
3 Management, food employee and conditional employee; knowledge, responsibilities and reporting						
4 Proper use of restriction and exclusion						
5 Procedures for responding to vomiting and diarrheal events						
Good Hygienic Practices						
6 Proper eating, tasting, drinking, or tobacco use						
7 No discharge from eyes, nose, and mouth						
Preventing Contamination by Hands						
8 Hands clean & properly washed						
9 No bare hand contact with ready-to-eat food						
10 Adequate handwashing sinks properly supplied and accessible						
Approved Source						
11 Food obtained from approved source						
12 Food received at proper temperature						
13 Food received in good condition, safe, & unadulterated						
14 Required records available: shellstock tags, parasite destruction						

Compliance Status	IN	OUT	N/A	N/O	COS	R
Protection from Contamination						
15 Food separated and protected						
16 Food-contact surfaces; cleaned & sanitized						
17 Proper disposition of returned, previously served, reconditioned & unsafe food						
Time/Temperature Control for Safety						
18 Proper cooking time & temperatures						
19 Proper reheating procedures for hot holding						
20 Proper cooling time and temperature						
21 Proper hot holding temperature						
22 Proper cold holding temperature						
23 Proper date marking and disposition						
24 Time as a Public Health Control						
Consumer Advisory						
25 Consumer advisory provided for raw / undercooked food						
Highly Susceptible Populations						
26 Pasteurized foods used; prohibited foods not offered						
Food/Color Additives and Toxic Substances						
27 Food additives: approved & properly used						
28 Toxic substances properly identified, stored & used						
Conformance with Approved Procedures						
29 Compliance with variance / specialized process / HACCP Plan						

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Date of Reinspection: 11/7/18

Discussion with Person-in-Charge: Yes, please have all

violations corrected by 11/7/18

Signature of Person-in-Charge: [Signature]

Date: 10/17/18

Signature of Inspector: [Signature]

Date: 10/17/18

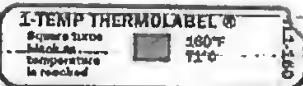
Food Establishment Inspection Report - City/Town of Milton

Establishment: Milton Academy - Forbes

Date: 10/17/18

Page 3 of 3

Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
Hand sink	102	Cold holding	40	milk	37
all above	103	w/ cool chest	41	Ref all above	40
	100	Chicken	41	Freezer - walk in	0
		Chick peas	40		

Observations and/or Corrective Actions			
Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code			
Item Number	Section of Code	Description of Violation	Date to Correct By
15	3-302.11 P	Pizza sitting on top of other pizzas - please avoid contamination w/ non-food contact surfaces; fruit in walk in	discarded COS 11/7/18
55	6-501.13	Flour in walk in freezer needs cleaning	11/7/18
55	6-501.13	Bakery area floor needs cleaning	11/7/18
		HACCP logs not being filled out	11/7/18
23	3-501.17 P	Sauce is uncovered in walk in not labeled or dated	11/7/18
15	3-302.11 P		
22	3-501.16 P	Cut tomatoes 43°F - moved to walk in walk in	
22	3-501.16 P	Tofu & carrots 58°F - moved to walk in	
48	4-302.13	Please get dishwasher testing strips	10:50 AM
48	4-302.13	Ecobat - sensor on large dishwasher not working correctly	11/7/18
		Please call Ecobat facilities to repair	
		 working on choke cover signage	
590.011 A		Allergen training & Choke saver	11/7/18
590.011 C		A lot of new chefs/staff, less managers than before	
		Head chef Courtney is out today	
		Director Michael quit last week	
		Jenn is in charge now - Jenn Herndon	
		Food safety training next Monday	
		jherndon@sageclining.com	

Reinspect Wed 11/7/18

Signature of Person-in-Charge:

Date: 10/17/18

Signature of Inspector:

Date: 10/17/18

Food Establishment Inspection Report – City/Town of Milton

Establishment: <u>Goodwin House - Milton Academics</u>	Date: <u>12/5/18</u>	Page 1 of <u>3</u>
Address: <u>170 Centre St</u>	Time in: <u>9:35 AM</u> Time out: _____	
Telephone: <u>617-898-1798</u>	Permit No.: <u>070</u>	
Owner: <u>SAGE Dining/Milton Academics</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>8</u>	
Person-in-charge: <u>Janet Herndon</u>	Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): _____	
Inspector: <u>Tim Segan</u>		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
Supervision							
1	Person-in-charge present, demonstrates knowledge, and performs duties						
2	Certified Food Protection Manager						
Employee Health							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting						
4	Proper use of restriction and exclusion						
5	Procedures for responding to vomiting and diarrheal events						
Good Hygienic Practices							
6	Proper eating, tasting, drinking, or tobacco use						
7	No discharge from eyes, nose, and mouth						
Preventing Contamination by Hands							
8	Hands clean & properly washed						
9	No bare hand contact with ready-to-eat food						
10	Adequate handwashing sinks properly supplied and accessible						
Approved Source							
11	Food obtained from approved source						
12	Food received at proper temperature						
13	Food received in good condition, safe, & unadulterated						
14	Required records available: shellstock tags, parasite destruction						

Compliance Status		IN	OUT	N/A	N/O	COS	R
Protection from Contamination							
15	Food separated and protected						
16	Food-contact surfaces; cleaned & sanitized						
17	Proper disposition of returned, previously served, reconditioned & unsafe food						
Time/Temperature Control for Safety							
18	Proper cooking time & temperatures						
19	Proper reheating procedures for hot holding						
20	Proper cooling time and temperature						
21	Proper hot holding temperature						
22	Proper cold holding temperature						
23	Proper date marking and disposition						
24	Time as a Public Health Control						
Consumer Advisory							
25	Consumer advisory provided for raw / undercooked food						
Highly Susceptible Populations							
26	Pasteurized foods used; prohibited foods not offered						
Food/Color Additives and Toxic Substances							
27	Food additives: approved & properly used						
28	Toxic substances properly identified, stored & used						
Conformance with Approved Procedures							
29	Compliance with variance / specialized process / HACCP Plan						

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Date of Reinspection: _____ Discussion with Person-in-Charge: _____

Signature of Person-in-Charge: _____

Date: _____

Signature of Inspector: Tim Segan

Date: 12/5/18

Food Establishment Inspection Report – City/Town of Milton

Establishment Quindaria

Date: 12/5/18


Page 3 of 3

Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
Hand Sink	107	Dishwasher	51.60		
Hand Sink	101				
Mill	34	Ref	34		

Observations and/or Corrective Actions			
Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code			
Item Number	Section of Code	Description of Violation	Date to Correct By
		Temp logs should be filled out regularly	
		Hands done in June 2018	
		Sanitizer 200 PPM	

Signature of Person-in-Charge: 

Date:

Signature of Inspector: 

Date:

12/5/18

Food Establishment Inspection Report – City/Town of

Milton

Establishment: <u>Hathaway House - Milton Academy</u>	Date: <u>12/5/2018</u>	Page 1 of <u>3</u>
Address: <u>170 Centre St</u>	Time in: <u>9:15 AM</u>	Time out:
Telephone: <u>617-898-1998</u>	Permit No.: <u>071</u>	
Owner: <u>SAGE Dining / Milton Academy</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):	
Person-in-charge: <u>Juan Hernandez</u>	Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):	
Inspector: <u>Erin Egan</u>		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
Supervision							
1	Person-in-charge present, demonstrates knowledge, and performs duties						
2	Certified Food Protection Manager						
Employee Health							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting						
4	Proper use of restriction and exclusion						
5	Procedures for responding to vomiting and diarrheal events						
Good Hygienic Practices							
6	Proper eating, tasting, drinking, or tobacco use						
7	No discharge from eyes, nose, and mouth						
Preventing Contamination by Hands							
8	Hands clean & properly washed						
9	No bare hand contact with ready-to-eat food						
10	Adequate handwashing sinks properly supplied and accessible						
Approved Source							
11	Food obtained from approved source						
12	Food received at proper temperature						
13	Food received in good condition, safe, & unadulterated						
14	Required records available: shellstock tags, parasite destruction						

Compliance Status		IN	OUT	N/A	N/O	COS	R
Protection from Contamination							
15	Food separated and protected						
16	Food-contact surfaces; cleaned & sanitized						
17	Proper disposition of returned, previously served, reconditioned & unsafe food						
Time/Temperature Control for Safety							
18	Proper cooking time & temperatures						
19	Proper reheating procedures for hot holding						
20	Proper cooling time and temperature						
21	Proper hot holding temperature						
22	Proper cold holding temperature						
23	Proper date marking and disposition						
24	Time as a Public Health Control						
Consumer Advisory							
25	Consumer advisory provided for raw / undercooked food						
Highly Susceptible Populations							
26	Pasteurized foods used; prohibited foods not offered						
Food/Color Additives and Toxic Substances							
27	Food additives: approved & properly used						
28	Toxic substances properly identified, stored & used						
Conformance with Approved Procedures							
29	Compliance with variance / specialized process / HACCP Plan						

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Date of Reinspection: Discussion with Person-in-Charge:

Signature of Person-in-Charge:

Date:

Signature of Inspector:

Date:

MDFH report form - 10/5/16 version

12/5/18

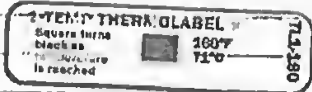
Food Establishment Inspection Report – City/Town of Milton

Establishment: Hathaway House Milton Academy Date: 12/5/18 Page 3 of 3

Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
		Milk	36	Hand sinks	135
		Ref	41		102
		Ref	35	Dishwasher	>160

Observations and/or Corrective Actions

Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code

Item Number	Section of Code	Description of Violation	Date to Correct By
		Everything looks great!	
			
		Hands done in juice sanitizer 200 PPM	

Signature of Person-in-Charge: [Signature]

Date: 12/5/18

Signature of Inspector: [Signature]

Date: 12/5/18

Food Establishment Inspection Report – City/Town of Milton

Establishment: <u>Milton Academy Junior</u>	Date: <u>11/29/18</u>	Page 1 of <u>3</u>
Address: <u>170 Centre St</u>	Time in: <u>11:00 AM</u>	Time out: _____
Telephone: <u>617-898-1798</u>	Permit No.: <u>092</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>1(COS)</u>
Owner: <u>SAGE Dining/Milton Academy</u>	Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): _____	
Person-in-charge: <u>Manette Delma (PIC Jenni Anderson)</u>		
Inspector: <u>Erin Egan</u>		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
Supervision							
1	Person-in-charge present, demonstrates knowledge, and performs duties						
2	Certified Food Protection Manager						
Employee Health							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting						
4	Proper use of restriction and exclusion						
5	Procedures for responding to vomiting and diarrheal events						
Good Hygienic Practices							
6	Proper eating, tasting, drinking, or tobacco use						
7	No discharge from eyes, nose, and mouth						
Preventing Contamination by Hands							
8	Hands clean & properly washed						
9	No bare hand contact with ready-to-eat food						
10	Adequate handwashing sinks properly supplied and accessible						
Approved Source							
11	Food obtained from approved source						
12	Food received at proper temperature						
13	Food received in good condition, safe, & unadulterated						
14	Required records available: shellstock tags, parasite destruction						

Compliance Status		IN	OUT	N/A	N/O	COS	R
Protection from Contamination							
15	Food separated and protected						
16	Food-contact surfaces; cleaned & sanitized						
17	Proper disposition of returned, previously served, reconditioned & unsafe food						
Time/Temperature Control for Safety							
18	Proper cooking time & temperatures						
19	Proper reheating procedures for hot holding						
20	Proper cooling time and temperature						
21	Proper hot holding temperature						
22	Proper cold holding temperature						
23	Proper date marking and disposition						
24	Time as a Public Health Control						
Consumer Advisory							
25	Consumer advisory provided for raw / undercooked food						
Highly Susceptible Populations							
26	Pasteurized foods used; prohibited foods not offered						
Food/Color Additives and Toxic Substances							
27	Food additives: approved & properly used						
28	Toxic substances properly identified, stored & used						
Conformance with Approved Procedures							
29	Compliance with variance / specialized process / HACCP Plan						

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Date of Reinspection: n/a Discussion with Person-in-Charge: _____

Signature of Person-in-Charge: Manette Delma Date: 11-29-18

Signature of Inspector: Erin Egan Date: 11/29/18

Food Establishment Inspection Report – City/Town of

Milton

Establishment: <u>Milton Academy Snack Bar</u>	Date: <u>9:05 AM</u>	Page 1 of <u>3</u>
Address: <u>30 Centre St</u>	Time in: <u>10/17/18</u>	Time out:
Telephone: <u>617-898-1798</u>	Permit No.: <u>024</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>1</u>
Owner: <u>Milton Academy/Sage Dining</u>	Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>0</u>	
Person-in-charge: <u>Amina Dunn</u>		
Inspector: <u>Erin Egan</u>		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
Supervision							
1	Person-in-charge present, demonstrates knowledge, and performs duties						
2	Certified Food Protection Manager						
Employee Health							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting						
4	Proper use of restriction and exclusion						
5	Procedures for responding to vomiting and diarrheal events						
Good Hygienic Practices							
6	Proper eating, tasting, drinking, or tobacco use						
7	No discharge from eyes, nose, and mouth						
Preventing Contamination by Hands							
8	Hands clean & properly washed						
9	No bare hand contact with ready-to-eat food						
10	Adequate handwashing sinks properly supplied and accessible						
Approved Source							
11	Food obtained from approved source						
12	Food received at proper temperature						
13	Food received in good condition, safe, & unadulterated						
14	Required records available: shellstock tags, parasite destruction						

Compliance Status		IN	OUT	N/A	N/O	COS	R
Protection from Contamination							
15	Food separated and protected						
16	Food-contact surfaces; cleaned & sanitized						
17	Proper disposition of returned, previously served, reconditioned & unsafe food						
Time/Temperature Control for Safety							
18	Proper cooking time & temperatures						
19	Proper reheating procedures for hot holding						
20	Proper cooling time and temperature						
21	Proper hot holding temperature						
22	Proper cold holding temperature						
23	Proper date marking and disposition						
24	Time as a Public Health Control						
Consumer Advisory							
25	Consumer advisory provided for raw / undercooked food						
Highly Susceptible Populations							
26	Pasteurized foods used; prohibited foods not offered						
Food/Color Additives and Toxic Substances							
27	Food additives: approved & properly used						
28	Toxic substances properly identified, stored & used						
Conformance with Approved Procedures							
29	Compliance with variance / specialized process / HACCP Plan						

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Date of Reinspection: 11/7/18 Discussion with Person-in-Charge:

Signature of Person-in-Charge: [Signature] Date: 10/17/18
 Signature of Inspector: [Signature] Date: 10/17/18

Food Establishment Inspection Report – City/Town of Milton

Establishment: Milton Academy Snack Bar Date: 10/17/18 Page 3 of 3

Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
Refrig	40	Hand sink	103	Freezer	-2
"	38	Hand sink	104		
"	37.5				
"	40				
"	40				

Observations and/or Corrective Actions			
Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code			
Item Number	Section of Code	Description of Violation	Date to Correct By
47	4-501.11	Dishwasher is leaking, door pops open when you run it, needs repair. PIC states she has asked for repair.	11/7/18
47	4-501.11	Repair ice machine - broken on top	11/7/18
22	3-501.16 P	Raw cookie dough sitting out on top of ice machine	COS
		Cookies - raw - sitting on top of ice machine	
		Ice machine broken on top	
		Inadequate staff - 2 people working right now are very overwhelmed	
		Temp logs - not filled out since 10/11	
		Sanitizer 200 ppm	
		Dishwasher 175°F (I held door shut to run it)	

Signature of Person-In-Charge: [Signature]

Signature of Inspector: [Signature]

MOPH report form - 10/5/16 version

Date: 10/17/18

Date: 10/17/18

Food Establishment Inspection Report – City/Town of Milton

Establishment: <u>Milton High School</u>	Date: <u>11/29/18</u>	Page 1 of <u>2</u>
Address: <u>25 Gile Rd</u>	Time in: <u>10 AM</u>	Time out:
Telephone: <u>617-551-1051</u>	Permit No.: <u>077</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>1 (COS)</u>
Owner: <u>Milton Public Schools / Jackie Morgan</u>	Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):	
Person-in-charge: <u>Elaine Moore</u>		
Inspector: <u>Erin Egan</u>		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
Supervision							
1	Person-in-charge present, demonstrates knowledge, and performs duties						
2	Certified Food Protection Manager						
Employee Health							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting						
4	Proper use of restriction and exclusion						
5	Procedures for responding to vomiting and diarrheal events						
Good Hygienic Practices							
6	Proper eating, tasting, drinking, or tobacco use						
7	No discharge from eyes, nose, and mouth						
Preventing Contamination by Hands							
8	Hands clean & properly washed						
9	No bare hand contact with ready-to-eat food						
10	Adequate handwashing sinks properly supplied and accessible						
Approved Source							
11	Food obtained from approved source						
12	Food received at proper temperature						
13	Food received in good condition, safe, & unadulterated						
14	Required records available: shellstock tags, parasite destruction						

Compliance Status		IN	OUT	N/A	N/O	COS	R
Protection from Contamination							
15	Food separated and protected						
16	Food-contact surfaces; cleaned & sanitized						
17	Proper disposition of returned, previously served, reconditioned & unsafe food						
Time/Temperature Control for Safety							
18	Proper cooking time & temperatures						
19	Proper reheating procedures for hot holding						
20	Proper cooling time and temperature						
21	Proper hot holding temperature						
22	Proper cold holding temperature						
23	Proper date marking and disposition						
24	Time as a Public Health Control						
Consumer Advisory							
25	Consumer advisory provided for raw / undercooked food						
Highly Susceptible Populations							
26	Pasteurized foods used; prohibited foods not offered						
Food/Color Additives and Toxic Substances							
27	Food additives: approved & properly used						
28	Toxic substances properly identified, stored & used						
Conformance with Approved Procedures							
29	Compliance with variance / specialized process / HACCP Plan						

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Date of Reinspection: <u>n/a</u>	Discussion with Person-in-Charge: <u>e.moore @ miltonps.</u>
----------------------------------	--

Signature of Person-in-Charge: <u>Elaine Moore</u>	Date: <u>11/29/18</u>
Signature of Inspector: <u>E. Egan</u>	Date: <u>11/29/18</u>

MDPH report form – 10/5/18 version

Establishment: Milton High School Date: 11/29/18 Page 3 of 3

Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
Handgrip	101	Cold holding		Ref	38
	106	Compass	35		29
	119	bathtub	35	Tubing	170
Masked Pot	105/114	Wall in ref	35	Wall in freezer	-9
	35				

Observations and/or Corrective Actions

Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code

Item Number	Section of Code	Description of Violation	Date to Correct By
23	6-501.13	Hand washing in sink in prep area	next inspection
23	3-501.17	Date marking on clock in prep area (general Ticks) (not dated)	10/5
		Pest control good	
		Sanitizer 200 PPM	
		Dry - storage food is good	
		Tempo logs good	
		Wash 153°F, Rinse 180°F	
		Snack Room - good	

Signature of Person-in-Charge: [Signature]

Date: _____

Signature of Inspector: *[Signature]*
MDPH report form - 10/5/18 version

Date: 11/29/18

SFS Of New England, Inc.

P.O. Box 600, Hubbardston, MA 01452 Telephone: (413) 478-8013 Fax: (978) 334-0324

SITE VISIT REPORT

Site: <u>Milton H.S.</u>		Food Safety & Sanitation Procedures Left-Side "✓" Acceptable / Right-Side "✓" Unacceptable		District: <u>Milton</u>
Properly Washing, Rinsing & Sanitizing <u>Antibacterial</u>	Employee Presentation ✓	Food Temperature Chart ✓		
Glass and Stainless Appearance ✓	Proper Hand Washing ✓	Equipment Temperature Chart ✓		
Ovens and Cook Surfaces Appearance ✓	Proper Glove Usage ✓	Holding Temperature Chart ✓		
Serving Line Appearance ✓	Hair Restraints <u>no / or pulled back</u>	Dishwasher Temperature Chart ✓		
Sinks and Food Prep Area Appearance ✓	Proper Storage of Food & Supplies ✓	Thermometer Calibration ✓ <u>4/12</u>		
Dish Room and Chemical Storage ✓	Sanitizer Bucket Appearance ✓	Cooling Log		
Proper Mixing and Usage ✓	Hand Sink(s) Appearance ✓	Sanitizer Log ✓		
Sanitizer Strength	SDS Readily Available <u>added updated</u>	Receiving Log / Milk Invoices		
Buckets	Floors <u>disinfectant</u>	Training Records / Self-inspections ✓		
Bottles <u>✓ 250</u>	Walk-In Organization <u>good</u>	Receiving/Dumpster Area <u>good</u>		
Sink(s)				

(Check all boxes that apply)

- ☐ MSDS
☐ Wash / Rinse / Sanitize

- ☐ Mixing
☐ Usage

- Training & Site Visit Comments labeled - dated
☐ HACCP
☐ Cleaning Procedure
☐ OSHA
☐ Other (Explain Below)

Training Module: _____

Employees Trained: _____

Comments: discussed product use w/ Elaine when product tour. Sanitizer
Left 06-line instructions for dish machine - Please do asap. Germicide
Proper utensil use during serving. Changed fitting on sink @
dishwasher. Replaced mixing pasta to include Germicide. Replaced 2

Date 5/1/19

Date

Suzanne Martin
SFS of New England Service Technician

Elaine Moore
Site Supervisor

worn cutters. 2 new Germicide bottles - filled a bunch of bottles

SFS Of New England, Inc.

P.O. Box 600, Hubbardston, MA 01452 Telephone: (413) 478-8013 Fax: (978) 334-0324

storage is dated properly

SITE VISIT REPORT

Site: Milton H.S.

Food Safety & Sanitation Procedures
Left-Side "✓" Acceptable / Right-Side "✓" Unacceptable

District: Milton

Properly Washing, Rinsing & Sanitizing	✓	Employee Presentation	✓	Food Temperature Chart	✓
Glass and Stainless Appearance	✓	Proper Hand Washing	✓	Equipment Temperature Chart	✓
Ovens and Cook Surfaces Appearance	✓	Proper Glove Usage	✓	Holding Temperature Chart	✓
Serving Line Appearance	✓	Hair Restraints	✓	Dishwasher Temperature Chart	✓
Sinks and Food Prep Area Appearance	✓	Proper Storage of Food & Supplies	good	Thermometer Calibration	✓
Dish Room and Chemical Storage	✓	Sanitizer Bucket Appearance	✓	Cooling Log	n/c
Proper Mixing and Usage	✓	Hand Sink(s) Appearance	✓	Sanitizer Log	✓
Sanitizer Strength		SDS Readily Available	✓ changed most	Receiving Log / Milk Invoices	✓
Buckets	✓	Floors	✓	Training Records / Self-Inspections	✓
Bottles	✓ 250	Walk-in Organization	✓	Receiving/Dumpster Area	good
Sink(s)	✓				

(Check all boxes that apply)

Training & Site Visit Comments

- ☐ MSDS
☐ Wash / Rinse / Sanitize

- ☐ Mixing
☐ Usage

- ☐ HACCP
☐ Cleaning Procedure

- ☐ OSHA
☐ Other (Explain Below)

Training Module: _____

Employees Trained:

Comments: 1/ Sarah, Sarah, Mercedes, Barbara, Terri Lynn, Alana, Gladys
Also OSHA notes on addressing hazardous chemicals. Checked
2009 SDS - color coded. Checked with sanitizer & wash sink stickers
checked log - pretty good. Calibration is updated - 11 great job

Elaine Moore

Date

SFS of New England Service Technician

Site Supervisor

Checked sanitizer, good - checked dishwasher feed / temp - good

Food Establishment Inspection Report – City/Town of Milton

Establishment: <u>Milton High School Cooking Club</u>	Date: <u>12/14/18</u>	Page 1 of <u>3</u>
Address: <u>25 Gile Rd</u>	Time In: <u>9:50 AM</u>	Time out:
Telephone: <u>617-898-1051</u>	Permit No.: <u>078</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>0</u>
Owner: <u>Milton Public Schools / Joyce White</u>	Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):	
Person-in-charge: <u>Joyce White</u>		
Inspector: <u>Erin Hogan</u>		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
Supervision							
1	Person-in-charge present, demonstrates knowledge, and performs duties						
2	Certified Food Protection Manager						
Employee Health							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting						
4	Proper use of restriction and exclusion						
5	Procedures for responding to vomiting and diarrheal events						
Good Hygienic Practices							
6	Proper eating, tasting, drinking, or tobacco use						
7	No discharge from eyes, nose, and mouth						
Preventing Contamination by Hands							
8	Hands clean & properly washed						
9	No bare hand contact with ready-to-eat food						
10	Adequate handwashing sinks properly supplied and accessible						
Approved Source							
11	Food obtained from approved source						
12	Food received at proper temperature						
13	Food received in good condition, safe, & unadulterated						
14	Required records available: shellstock tags, parasite destruction						

Compliance Status		IN	OUT	N/A	N/O	COS	R
Protection from Contamination							
15	Food separated and protected						
16	Food-contact surfaces; cleaned & sanitized						
17	Proper disposition of returned, previously served, reconditioned & unsafe food						
Time/Temperature Control for Safety							
18	Proper cooking time & temperatures						
19	Proper reheating procedures for hot holding						
20	Proper cooling time and temperature						
21	Proper hot holding temperature						
22	Proper cold holding temperature						
23	Proper date marking and disposition						
24	Time as a Public Health Control						
Consumer Advisory							
25	Consumer advisory provided for raw / undercooked food						
Highly Susceptible Populations							
26	Pasteurized foods used; prohibited foods not offered						
Food/Color Additives and Toxic Substances							
27	Food additives: approved & properly used						
28	Toxic substances properly identified, stored & used						
Conformance with Approved Procedures							
29	Compliance with variance / specialized process / HACCP Plan						

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Date of Reinspection: _____ Discussion with Person-in-Charge: _____

Signature of Person-in-Charge: <u>Joyce White</u>	Date: <u>12/14/18</u>
Signature of Inspector: <u>Erin Hogan</u>	Date: <u>12/14/18</u>

MDPH report form – 10/5/18 ver 1.0

Food Establishment Inspection Report – City/Town of Milton

Establishment: <u>Milton High School Inside Concession</u>	Date: <u>12/19/18</u>	Page 1 of <u>3</u>
Address: <u>25 Gile Rd</u>	Time in: <u>11 AM</u>	Time out:
Telephone: <u>617-898-1051</u>	Permit No.: <u>075</u>	
Owner: <u>Milton Boosters</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):	
Person-in-charge: <u>Ruth Dobrindt</u>	Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):	
Inspector: <u>Erin Egan</u>		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
Supervision							
1	Person-in-charge present, demonstrates knowledge, and performs duties						
2	Certified Food Protection Manager						
Employee Health							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting						
4	Proper use of restriction and exclusion						
5	Procedures for responding to vomiting and diarrheal events						
Good Hygienic Practices							
6	Proper eating, tasting, drinking, or tobacco use						
7	No discharge from eyes, nose, and mouth						
Preventing Contamination by Hands							
8	Hands clean & properly washed						
9	No bare hand contact with ready-to-eat food						
10	Adequate handwashing sinks properly supplied and accessible						
Approved Source							
11	Food obtained from approved source						
12	Food received at proper temperature						
13	Food received in good condition, safe, & unadulterated						
14	Required records available: shellstock tags, parasite destruction						

Compliance Status		IN	OUT	N/A	N/O	COS	R
Protection from Contamination							
15	Food separated and protected						
16	Food-contact surfaces; cleaned & sanitized						
17	Proper disposition of returned, previously served, reconditioned & unsafe food						
Time/Temperature Control for Safety							
18	Proper cooking time & temperatures						
19	Proper reheating procedures for hot holding						
20	Proper cooling time and temperature						
21	Proper hot holding temperature						
22	Proper cold holding temperature						
23	Proper date marking and disposition						
24	Time as a Public Health Control						
Consumer Advisory							
25	Consumer advisory provided for raw / undercooked food						
Highly Susceptible Populations							
26	Pasteurized foods used; prohibited foods not offered						
Food/Color Additives and Toxic Substances							
27	Food additives: approved & properly used						
28	Toxic substances properly identified, stored & used						
Conformance with Approved Procedures							
29	Compliance with variance / specialized process / HACCP Plan						

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Date of Reinspection: Discussion with Person-in-Charge:

Signature of Person-in-Charge: [Signature] Date: 12/19/18
 Signature of Inspector: [Signature] Date: 12/19/18

Food Establishment Inspection Report – City/Town of Milton

Establishment: Milton High School

Date: 12/19/18

Page 3 of 3

Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)

Observations and/or Corrective Actions			
Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code			
Item Number	Section of Code	Description of Violation	Date to Correct By
		Everything looks great!!	
		Gloves are heve-nan latex & powder free	
		Water >100°F	
		All non TCS food	
		Water & soda	
		Contact Name about OSHA compliance	
		Tricia Heelen 617-347-6574	
		Mika McCarthy 617-636-7278	
		Sanitizer 100 PPM	

Signature of Person-in-Charge: [Signature]

Date: 12/19/18

Signature of Inspector: [Signature]

Date: 12/19/18

Food Establishment Inspection Form

Page 2 of 2

The Commonwealth of Massachusetts
Milton Health Department, Town Hall, 1st floor
525 Canton Ave
Milton, MA 02186 Phone: 617-898-4888

Violations

Priority-

Priority foundation-

Core-

Score (optional)

Date 10/4/18

Time In 11 AM

Time Out

Establishment Name: Prince Middle School

Risk Category

2

Establishment Address: 451 Central Ave

Telephone: 617-898-1051

HACCP Plan

Owner: Milton Public Schools

Permit #: 079

Person-in-Charge (PIC): Dominic Catrella

Food Safety Training (Exp. Date)

Inspector: Erin Egan

Type of Operation(s)

☒ Food Service

☐ Retail

☐ Residential Kitchen

☐ Mobile

☐ Temporary

☐ Caterer

☐ Bed & Breakfast

☐ Farmer's Market

☐ Other: School

Type of Inspection

☒ Routine

☐ Reinspection

Previous Inspection Date:

☐ Pre-Operation

☐ Suspect Illness

☐ General Complaint

☐ HACCP

☐ Other:

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each numbered item
IN = in compliance OUT = not in compliance N/A = not applicable

Mark "X" in appropriate box for COS and/or R
COS = corrected on-site during inspection R = repeat violation

Compliance Status

COS

R

Supervision

- | | | | | | |
|---|----|-----|--|-----------------------------------|--|
| 1 | IN | OUT | PIC present, demonstrates knowledge, and performs duties | | |
| 2 | IN | OUT | N/A | Certified Food Protection Manager | |

Employee Health

- | | | | | | |
|---|----|-----|---|--|--|
| 3 | IN | OUT | Management, food employee and conditional employee; knowledge, responsibilities and reporting | | |
| 4 | IN | OUT | Proper use of restriction and exclusion | | |
| 5 | IN | OUT | Procedures for responding to vomiting and diarrheal events | | |

Good Hygienic Practices

- | | | | | | |
|---|----|-----|-----|--|--|
| 6 | IN | OUT | N/A | Proper eating, tasting, drinking, or tobacco use | |
| 7 | IN | OUT | N/A | No discharge from eyes, nose, and mouth | |

Preventing Contamination by Hands

- | | | | | | |
|----|----|-----|-----|---|------------------------------------|
| 8 | IN | OUT | N/A | Hands clean & properly washed | |
| 9 | IN | OUT | N/A | N/A | No bare hand contact with RTE food |
| 10 | IN | OUT | | Adequate handwashing sinks properly supplied and accessible | |

Approved Source

- | | | | | | |
|----|----|-----|-----|--|--|
| 11 | IN | OUT | | Food obtained from approved source | |
| 12 | IN | OUT | N/A | N/A | Food received at proper temperature |
| 13 | IN | OUT | | Food received in good condition, safe, & unadulterated | |
| 14 | IN | OUT | N/A | N/A | Required records available; shellstock tags, & waste destruction |

Protection from Contamination

- | | | | | | |
|----|----|-----|-----|-----|--|
| 15 | IN | OUT | N/A | N/A | Food covered and protected |
| 16 | IN | OUT | N/A | | Food-contact surfaces; cleaned & sanitized |

Compliance Status

COS

R

- | | | | | | |
|----|----|-----|--|--|--|
| 17 | IN | OUT | | Proper disposition of returned, previously served, reconditioned & unsafe food | |
|----|----|-----|--|--|--|

Time / Temperature Control for Safety

- | | | | | | |
|----|----|-----|-----|-----|---|
| 18 | IN | OUT | N/A | N/A | Proper cooking time & temperatures |
| 19 | IN | OUT | N/A | N/A | Proper reheating procedures for hot holding |
| 20 | IN | OUT | N/A | N/A | Proper cooling time and temperature |
| 21 | IN | OUT | N/A | N/A | Proper hot holding temperature |
| 22 | IN | OUT | N/A | N/A | Proper cold holding temperature |
| 23 | IN | OUT | N/A | N/A | Proper date marking and disposition |
| 24 | IN | OUT | N/A | N/A | Time as a Public Health Control |

Consumer Advisory

- | | | | | | |
|----|----|-----|-----|---|--|
| 25 | IN | OUT | N/A | Consumer advisory provided for raw / undercooked food | |
|----|----|-----|-----|---|--|

Requirements for Highly Susceptible Populations (HSP)

- | | | | | | |
|----|----|-----|-----|--|--|
| 26 | IN | OUT | N/A | Pasteurized foods used; prohibited foods not offered | |
|----|----|-----|-----|--|--|

Food / Color Additives and Toxic Substances

- | | | | | | |
|----|----|-----|-----|---|--|
| 27 | IN | OUT | N/A | Food additives: approved & properly used | |
| 28 | IN | OUT | N/A | Toxic sub. properly identified, stored & used | |

Conformance with Approved Procedures

- | | | | | | |
|----|----|-----|-----|---|--|
| 29 | IN | OUT | N/A | Compliance with variance / specialized process / HACCP Plan | |
|----|----|-----|-----|---|--|

Risk Factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance

Mark "X" in appropriate box for COS and/or R

COS = corrected on-site during inspection

R = repeat violation

Compliance Status

COS

R

Safe Food and Water

- | | | | | |
|----|--|--|--|--|
| 30 | | Pasteurized eggs used where required | | |
| 31 | | Water & ice from approved source | | |
| 32 | | Variance obtained for specialized processing methods | | |

Food Temperature Control

- | | | | | |
|----|--|---|--|--|
| 33 | | Proper cooling methods used; adequate equipment for temperature control | | |
| 34 | | Plant food properly cooked for hot holding | | |
| 35 | | Approved thawing methods used | | |
| 36 | | Thermometers provided & accurate | | |

Food Identification

- | | | | | |
|----|--|---|--|--|
| 37 | | Food properly labeled; original container | | |
|----|--|---|--|--|

Prevention of Food Contamination

- | | | | | |
|----|--|--|--|--|
| 38 | | Insects, rodents, & animals not present | | |
| 39 | | Contamination prevented during food preparation, storage and display | | |
| 40 | | Personal cleanliness | | |
| 41 | | Wiping cloths: properly used & stored | | |
| 42 | | Washing fruits & vegetables | | |

Compliance Status

COS

R

Proper Use of Utensils

- | | | | | |
|----|--|---|--|--|
| 43 | | In-use utensils properly stored | | |
| 44 | | Utensils, equipment & linens: properly stored, dried, & handled | | |
| 45 | | Single-use / single-service articles: properly stored & used | | |
| 46 | | Gloves used properly | | |

Utensils, Equipment and Vending

- | | | | | |
|----|--|---|--|--|
| 47 | | Food & non-food contact surfaces cleanable, properly designed, constructed & used | | |
| 48 | | Handwashing facilities: installed, maintained, & used; test strips | | |
| 49 | | Non-food contact surfaces clean | | |

Physical Facilities

- | | | | | |
|----|--|--|--|--|
| 50 | | Hot & cold water available; adequate pressure | | |
| 51 | | Plumbing installed; proper backflow devices | | |
| 52 | | Sewage & waste water properly disposed | | |
| 53 | | Toilet facilities: properly constructed, supplied, & cleaned | | |
| 54 | | Garbage & refuse properly disposed; facilities maintained | | |
| 55 | | Physical facilities installed, maintained, & clean | | |
| 56 | | Adequate ventilation & lighting; designated areas used | | |

57. SPECIAL REQUIREMENTS / OTHER: ☐ Any-choking (590.009.E) ☐ Tobacco (590.009.F) ☐ Allergen Awareness (590.009.G) ☐ Local law regulation ☐ Other
Official Order for Correction: Based on an inspection today, the items checked indicate violations of the Board of Health Food Regulation / 2013 Federal Food Code. This report, when signed below by a Board of Health member or its designee, constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If approved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within ten (10) calendar days of the date of this order.

PIC's Signature: Dominic Catrella
Inspector's Signature: Erin Egan

Print: Dominic Catrella Date: 10/4/18
Follow-up: YES (NO) (circle one) Follow-up Date, if applicable:

SFS Of New England, Inc.

P.O. Box 600, Hubbardston, MA 01452 Telephone: (413) 478-8013 Fax: (978) 334-0324

SITE VISIT REPORT

Site: <u>Pine</u>		Food Safety & Sanitation Procedures Left-Side "✓" Acceptable / Right-Side "✓" Unacceptable		District: <u>Milton</u>	
Properly Washing, Rinsing & Sanitizing	✓	Employee Presentation	✓	Food Temperature Chart	✓
Glass and Stainless Appearance	✓	Proper Hand Washing	✓	Equipment Temperature Chart	✓
Ovens and Cook Surfaces Appearance	✓	Proper Glove Usage	✓	Holding Temperature Chart	✓
Serving Line Appearance	✓	Hair Restraints	—	Dishwasher Temperature Chart	✓
Sinks and Food Prep Area Appearance	—	Proper Storage of Food & Supplies	<u>see below</u>	Thermometer Calibration	—
Dish Room and Chemical Storage	<u>good</u>	Sanitizer Bucket Appearance	✓	Cooling Log	—
Proper Mixing and Usage	<u>yes</u>	Hand Sink(s) Appearance	✓	Sanitizer Log	✓
Sanitizer Strength	Buckets — Bottles <u>< 250</u> Sink(s) <u>< 250</u>	SDS Readily Available	<u>yes</u>	Receiving Log / Milk Invoices	<u>correct?</u>
		Floors	<u>OK</u>	Training Records / Self-Inspections	✓
		Walk-In Organization	<u>OK</u>	Receiving/Dumpster Area	<u>broken glass</u>

(Check all boxes that apply)

Training & Site Visit Comments

- ☐ MSDS
☐ Wash / Rinse / Sanitize

- ☐ Mixing
☐ Usage

- ☐ HACCP
☐ Cleaning Procedure

- ☐ OSHA
☐ Other (Explain Below)

Training Module: lots of debris

Employees Trained:

at Sanjit, Manku, Leela, Nandan - New OSHA plan on addressing

Comments:

Reordered chemicals - updated all SDS sheets, new they are mostly "color coded" checked sanitizer, dishwasher temps & dishwasher feed good
Changed worn sanitizer sticks (worn) on sinks. Hung new pair cutlery

Date

3/20/14

Spam M. Miller
SFS of New England Service Technician

Site Supervisor

Memoirs - out

In dry storage - no bulb covers - most items, cans, condiments do not have a received date

SFS Of New England, Inc.

P.O. Box 600, Hubbardston, MA 01452 Telephone: (413) 478-8013 Fax: (978) 334-0324

SITE VISIT REPORT

Site: Pierce

Food Safety & Sanitation Procedures
Left-Side "✓" Acceptable / Right-Side "✓" Unacceptable

District: Milton

Properly Washing, Rinsing & Sanitizing ✓	Employee Presentation ✓	Food Temperature Chart ✓
Glass and Stainless Appearance ✓	Proper Hand Washing ✓	Equipment Temperature Chart ✓
Ovens and Cook Surfaces Appearance ✓	Proper Glove Usage ✓	Holding Temperature Chart ✓
Serving Line Appearance ✓	Hair Restraints <u>some, pulled back</u>	Dishwasher Temperature Chart ✓
Sinks and Food Prep Area Appearance ✓	Proper Storage of Food & Supplies ✓ + + +	Thermometer Calibration <u>some no</u>
Dish Room and Chemical Storage ✓	Sanitizer Bucket Appearance ✓	Cooling Log ✓
Proper Mixing and Usage ✓	Hand Sink(s) Appearance ✓	Sanitizer Log ✓
Sanitizer Strength Buckets — Bottles ✓ <u>250</u> Sink(s) —	SDS Readily Available ✓	Receiving Log / Milk Invoices ✓
	Floors <u>good</u>	Training Records / Self-inspections ✓
	Walk-In Organization <u>good</u>	Receiving/Dumpster Area <u>messy</u>

(Check all boxes that apply)

☐ MSDS
☐ Wash / Rinse / Sanitize

☐ Mixing
☐ Usage

☐ HACCP
☐ Cleaning Procedure

☐ OSHA
☐ Other (Explain Below)

Training Module: ↑

Employees Trained: u/Sanjit

Comments: u/Sanjit Marion can't difference between sanitizer & Germicide
if cans have been dated! Great! Checked dishwasher wash/rinse
feed of temp. Replaced drain tubes on skillets.
Reviewed digram use for ovens - left extra. Checked paper log -

Date: # 5/1/19

good - consistent

Spencer Martin
SFS of New England Service Technician

Conni Martin
Site Supervisor

landscaping?
asked Nelson
to clean
receiving area

Food Establishment Inspection Report – City/Town of Milton

Establishment: <u>Tucker School</u>	Date: <u>11/28/18</u>	Page 1 of <u>3</u>
Address: <u>187 Blue Hills Parkway</u>	Time in: <u>9:50 AM</u>	Time out:
Telephone: <u>617-898-1091</u>	Permit No.: <u>080</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):
Owner: <u>Milton Public Schools</u>	Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):	
Person-in-charge: <u>Kim DeMarino</u>		
Inspector: <u>Erin Sagan</u>		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
Supervision							
1	Person-in-charge present, demonstrates knowledge, and performs duties						
2	Certified Food Protection Manager						
Employee Health							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting						
4	Proper use of restriction and exclusion						
5	Procedures for responding to vomiting and diarrheal events						
Good Hygienic Practices							
6	Proper eating, tasting, drinking, or tobacco use						
7	No discharge from eyes, nose, end mouth						
Preventing Contamination by Hands							
8	Hands clean & properly washed						
9	No bare hand contact with ready-to-eat food						
10	Adequate handwashing sinks properly supplied and accessible						
Approved Source							
11	Food obtained from approved source						
12	Food received at proper temperature						
13	Food received in good condition, safe, & unadulterated						
14	Required records available: shellstock tags, parasite destruction						

Compliance Status		IN	OUT	N/A	N/O	COS	R
Protection from Contamination							
15	Food separated and protected						
16	Food-contact surfaces; cleaned & sanitized						
17	Proper disposition of returned, previously served, reconditioned & unsafe food						
Time/Temperature Control for Safety							
18	Proper cooking time & temperatures						
19	Proper reheating procedures for hot holding						
20	Proper cooling time and temperature						
21	Proper hot holding temperature						
22	Proper cold holding temperature						
23	Proper date marking and disposition						
24	Time as a Public Health Control						
Consumer Advisory							
25	Consumer advisory provided for raw / undercooked food						
Highly Susceptible Populations							
26	Pasteurized foods used; prohibited foods not offered						
Food/Color Additives and Toxic Substances							
27	Food additives: approved & properly used						
28	Toxic substances properly identified, stored & used						
Conformance with Approved Procedures							
29	Compliance with variance / specialized process / HACCP Plan						

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Date of Reinspection: n/a Discussion with Person-in-Charge:

Signature of Person-in-Charge: <u>Kim DeMarino</u>	Date: <u>11/28/18</u>
Signature of Inspector: <u>Erin Sagan</u>	Date: <u>11/28/18</u>

SFS Of New England, Inc.

P.O. Box 600, Hubbardston, MA 01452 Telephone: (413) 478-8013 Fax: (978) 334-0324

SITE VISIT REPORT

Site: <u>Tuck</u>		Food Safety & Sanitation Procedures Left-Side "✓" Acceptable / Right-Side "✓" Unacceptable		District: <u>17111002</u>
Properly Washing, Rinsing & Sanitizing	✓	Employee Presentation	✓	Food Temperature Chart
Glass and Stainless Appearance	✓	Proper Hand Washing	✓	Equipment Temperature Chart
Ovens and Cook Surfaces Appearance	✓	Proper Glove Usage	✓	Holding Temperature Chart
Serving Line Appearance	✓	Hair Restraints	✓	Dishwasher Temperature Chart
Sinks and Food Prep Area Appearance	✓	Proper Storage of Food & Supplies	✓ <u>boxed</u>	Thermometer Calibration
Dish Room and Chemical Storage	✓	Sanitizer Bucket Appearance	✓ <u>PACKED</u>	Cooling Log
Proper Mixing and Usage	✓	Hand Sink(s) Appearance	✓ <u>updated</u>	Sanitizer Log
Sanitizer Strength	Buckets <u>1250</u>	SDS Readily Available	✓ <u>good</u>	Receiving Log / Milk Invoices
	Bottles <u>1250</u>	Floors	OK	Training Records / Self-Inspections
	Sink(s)	Walk-In Organization	OK	Receiving/Dumpster Area
				<u>Through front</u>

(Check all boxes that apply)

- ☐ MSDS
☐ Wash / Rinse / Sanitize

- ☐ Mixing
☐ Usage

- ☐ HACCP
☐ Cleaning Procedure

- ☐ OSHA
☐ Other (Explain Below)

Training Module: _____

Employees Trained: _____

Comments: Training on new MSDS plan on addressing hazardous chemicals
Reviewed at Zensida, Kian, Maria, Alexandra - recorded &
added to (safety) SDS packet. Checked sanitizers - mag
test strips - left 2 Good HACCP log - good

Date: 3/28/19

Suzanne Martin
SFS of New England Service Technician

Paul Dikun
Site Supervisor

storage practices w/ Kim - receiving temp for milk, on invoice